

THE GLEICHEN CALL

VOLUME 45 NO. 3

Published as second class mail GLEICHEN, ALBERTA, WEDNESDAY APRIL 2, 1952
Post Office Department, Ottawa.

SUBSCRIPTION \$2.00 PER YEAR

Large Attendance At Opening Of The Legion Club

The Gleichen Legion opened their Club Room in the grand style last Friday night when Legionnaires from Camrose, Calgary No. 1, Banff, Brooks, Queenstown, Milo, Strathmore, Vulcan, Turner Valley and Gleichen, numbering over 200 attended.

The branch has splendid quarters. Since they took over the building 4½ years ago they have spent several thousand dollars and much time in repairing, putting down a new floor, painting and installing equipment. It is now a building that the boys and the citizens can be well proud of.

The club has been opened for several weeks under the supervision of Messrs Campbell and Wallace.

The program opened with a moments' silence in respect for the comrades who lost their lives and the sounding the Last Post and Reveille. This was followed by the following speakers who spoke briefly:

Comrade D. Fraser, secretary of the command was the opening speaker. He mentioned the hard struggle the Gleichen branch had in getting their club opened.

Comrade S. Angel—Zone commander of Camrose.

Comrade M. Wears—Strathmore. Comrade E. Kingsmith—Milo. Mrs. Norington, 1st Vice-president No. 1 Branch—Calgary.

Comrade H. Appleton—Turner Valley.

Comrade Johnny Grant—Standard. Comrade D. Morgan, district commander of District No. 6—Spoke on the Legion and the fact that it is the Legion's responsibility to see that the widows and children of servicemen be looked after.

Rev. Wm. Morrison—Ligon Padre. There was plenty of refreshments with chicken and all the trimmings set on a table where the guests could eat all they liked and whenever they felt like doing so.

There was plenty of music since there is a piano in the room. Camrose and Vulcan brought along orchestras. Camrose had a couple of splendid singers with them. Besides the above players Art Brenner had his violin and Jimmy Egelse helped out on the piano.

Some of the visiting Legion men had quite a time getting to town over the muddy roads. Those from south of the river had a tractor pull their cars from Arrowwood to the Bow River. The Brooks squad came on a special car attached to the regular passenger train.

Those from the west had no trouble since the roads were in good condition.

The Camrose boys and orchestra enjoyed themselves so much they stayed over until about the next day. During the morning they filled the club room with music to the delight of the Gleichen men who were fortunate enough to be present.

The Ottawa Letter

One member was rather critical of the government because there was not sufficient publicity given to the work of the Department of Resources and Development. In referring to some of the measures undertaken, he quoted from Gray's "Elegy in a Country Churchyard."

"Full many a gem of purest ray serene
The dark unfathomed cavern of ocean
Leaves
Full many a flower is born to blush unseen
And waste its sweetness on the desert air."

It was pointed out that water, soil and forest resources were renewable. They should not be used in such a way that yields would be reduced. There had been exploitation in the past but lately all governments have been contributing to conservation practices.

Under the Prairie Farm Rehabilitation Act, water has been brought to dry areas by large and small irrigation schemes and by stock watering reservoirs. The Maritime Marshland Act has helped in a similar way to drain certain areas in the east.

The Canada Forestry Act of 1949 provides for the protection, development and utilization of forest resources. A far reaching forest inventory was made in order to make use from time to time whether the

Prairie Farm Commentators spend a considerable amount of time at the various livestock markets in Western Canada gathering facts and figures for their daily farm broadcasts. Bob

stock position was being improved, maintained or worsened. Measures were also taken for reforestation in areas where regeneration does not naturally take place. Fifty percent of the costs of keeping these inventories is paid by the Dominion Agriculture with three of the provinces—Ontario, Saskatchewan and British Columbia include plans for reforestation.

The amount of forest cover affects the speed of the water run off and the level of the water table in distant areas. A fast run-off means disastrous floods which wash away much fertile land. Filling water tables make it difficult to get water for irrigation, stock and household uses. In 1947 a water set up by the Government of Canada and Alberta to have jurisdiction over 800 square miles on the eastern slope of the Rockies, including the area where a South Saskatchewan and its tributaries rise. The work of the board is to protect the forests and other vegetation and undertake developments for the most desirable watershed management to insure an ample supply of water for south Alberta. Irrigation.

The agreement covers a period of 25 years. Six and one-third million dollars was made available for capital development and one-third of a million is annually given for maintenance and current expenses. The province also makes a contribution.

Many other conservation measures have been adopted to preserve a due proportion of our heritage for future generations.

F. W. GERSHAW

NATIONAL SOVEREIGNTY

National sovereignty is the right of a nation to live and act as a unit, making its own laws, choosing its own rulers, maintaining law and order within its borders, making whatever treaties it can with other nations, protecting its own territory and the rights of its citizens, and maintaining forces for that purpose. These are the things we ask a nation to surrender when we ask it to give up its national sovereignty.

When we set up a supra-national body to adjudicate international disputes, assign to it the sole right to declare war, and give it authority to remain in the national sovereignty as might be required for its purpose, we are, in effect, asking them to surrender not only their right to manage their own affairs but also their right to survive on the earth; and to surrender it into the hands of a group of human beings whose chief qualification for the responsibility is that they themselves have agreed to a similar surrender. What a nation is confronted with such a request it will want full particulars of the proposal.

It will want to know who its partners are in the new organization, the kind of men they are and what kind of justice it might expect at their hands.

It will want to know what protection its citizens might expect, not only from armed aggression and other things that might destroy its means of livelihood. It will want to know to what extent its internal affairs are to be subject to the supervision of the new organization.

When all these things have been fully explained the question will still remain: Will this organization be able to defend its member states from attack by a well prepared and determined aggressor?

Knowles and Lionel Moore, heard Monday, through Friday, are seen about leaving the stockyards after one of their periodic visits to the market.

Notes From B.V.C. High School

By ALEIDA KILCUP
In spite of bad roads the amateur program turned out successful but some contestants were unable to attend.

The judges were Mrs. S. Hayes, Arrowwood; Mr. Bill Dewitt, Arrowwood; Mr. John Bracco, Burnhamore. The program was as follows:

Piano solo—Marina Reinche. Vocal solo—Leona Baudin. Instrumental duet—Betty Lewis and Lillian Iren. Vocal duet—Kay Stewart.

Instrumental duet—Jack Long and Joe Stiffie. Vocal solo—Dorine MacMillan. Instrumental trio—Jack Fisher, Cecil Weder and Gordon Warner. Tap dance—Margaret Dubois. Tap dance—Angela Dubois.

Instrumental duet—June Halbo and Elaine Ferguson. Vocal duet—Marina and Donna Reinche. Handsome Huskies—John Derrick, Jack Sisko, Willie Hong and Ronnie Derrick.

Piano duet—Connie Hutton and Anne Matheson. Vocal solo—Patsy Konachuk. Piano solo—Joyce Stewart. Instrumental duet—Mr. and Mrs. F. Black.

Play Bow Valley Central High—All on a Summer's Day. The winning contestants were they were classed were:

Piano solo: 1st Marina Reinche, 2nd Joyce Stewart. Piano duet: 1st Anne Matheson and Connie Hutton; 2nd Elaine Ferguson and June Halbo. Vocal solo: 1st Patsy Konachuk; 2nd Leona Baudin.

Instrumental duet: Marina and Donna Reinche. Tap dance: Margie Dubois and Angela Dubois, tied.

Instrumental group: 1st Jack Fisher, Cecil Weder, Gordon Warner; 2nd Mr. and Mrs. F. Black.

Winners of the draws were: Harold Dewitt, Arrowwood, 1st stand. Ray Seagar, Arrowwood, clock.

Since it has become a tradition for B.V.C. to put on a play at the amateur, the fact could not be ignored this year. As you all may know, "All on a Summer's Day" was the play for this year. Mr. Collier wishes to thank the cast for their excellent cooperation and the fine job they did.

Our grade nine teacher, Mrs. Collier, is again confining to bed. Mrs. Collier, flowers were sent to her by the school, along with our hopes for her speedy recovery.

Melvin Makin left this week to make his home in Hillcrest, Crow's Nest Pass.

The Student Association is sponsoring a dance in honor of the Midgott Hockey team in Gleichen Community Hall on Friday, April 12th. Come on out and show the boys how we appreciate them. The Vulcan Wheat Kings will be playing for the dance.

Miss R. Vardell, our popular telephone manager who has resigned her position and with her mother is moving to Vancouver to reside, was the guest of honor at the Recreation Centre last week. There was a large attendance of ladies from the town and district. Mr. R. Oliver on behalf of the people presented Miss Vardell with several very beautiful and substantial gifts. This was in appreciation for Miss Vardell's work and thoughtfulness while in the telephone exchange.

Chamber of Com. Annual Meeting Thursday April 10

The annual meeting of the Chamber of Commerce will be held in the Gleichen Community hall on the evening of Thursday April 10. The meeting will start at seven o'clock sharp.

At this meeting officers for the ensuing year will be elected also the reading and passing of the by-laws of incorporation.

The meeting must be over by 8:30 at which time Jack Webb of the U.S.G. will show pictures of the Foot and Mouth Disease; the Royal Tour, the U.G.G. Film and a short comic.

The members and others who would like to become members of the District Chamber of Commerce are requested to hurry around and see Secretary Horn and pay their fee of \$1 for this year's membership.

READY FOR SPRING?
Experimental Farm Notes.

Preparing for the spring campaign on the farm is always somewhat of a task, and after last fall, the chore is likely to be more so than usual. A supply of good seed should be on hand very shortly, if it is not at present in the seed bin. A number of considerations are involved in the use of the term "good seed."

This should be the recommended variety of the particular grain in question most suited to local conditions should be clean and free from all kinds of weed seeds and possess good germination.

This a claim to a seed variety, variety may be called for seed cleaning may be necessary and germination (Continued on last page.)

For your own sake give to conquer cancer!

There is one chance in five that you will have cancer. A fifty-fifty chance that someone you love will need help in fighting cancer.

Your time, your dollar, whatever you give helps change these odds in your favor. . . helps pay more for research on the cause and cure of cancer. And your contribution helps us furnish hospitals, doctors and equipment when they're needed.

Protect yourself and your family.

ALBERTA NEEDS \$175,000. TO FIGHT CANCER . . .

Give generously when the local canvasser calls or mail your contribution.

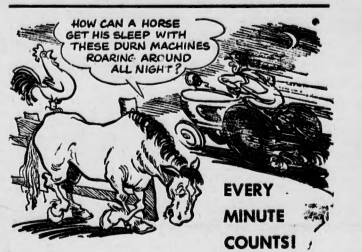
Mail this coupon with your contribution to "CANCER" . . .

At 818 Avenue W., Calgary. I want to help the Cancer Crusade Enclosed please find \$

Name _____

Address _____

CANADIAN CANCER SOCIETY



EVERY
MINUTE
COUNTS!

Now is the time to check over your machinery for spring cultivation. You won't make time with broken or badly running equipment. Efficient modern machinery lets you operate 24 hours a day if necessary. It cuts down labour and lowers cost of production.

Your Commerce manager represents a bank that has for many years taken a keen interest in promoting better farming and in looking after Canadian farmers' banking needs. Why not pay him a visit?

Get a free copy of "MORE POWER TO YOU" from your Commerce manager.

17-41

The Canadian Bank of Commerce

HOW YOU WILL BENEFIT BY READING

the world's daily newspaper—

THE CHRISTIAN SCIENCE MONITOR. You will find yourself one of the best-informed persons in your community on world affairs when you read this newspaper. A fully representative, authoritative, and reliable news source. It is the only newspaper in the world that is not owned by a single man, but by a group of people who are interested in the welfare of the world.

Subscribe now to this special "Gift" edition for \$1.00. Enclosed is \$1.00 which please send me The Christian Science Monitor for one month.

Name _____

Address _____

City _____ State _____

Persons have a per capita cost—The Toronto Coliseum, home of the American League, has 18 seats per annual Royal Winter Fair, covers 26 acres.

CHEVROLET for 1952 features greater riding comfort through redesigned shock absorbers; improved performance through refinements in carburetion and new type engine mounting; and a wide variety of new exterior colors combined with harmonizing interior trim and fastenings of deluxe models. A new radiator grille, fresh ornamentation and bright metal work contribute to a lower, longer appearance. Eleven models are available including the popular Bel Air, the Convertible and the Station Wagon. Shown here is the 1952 Chevrolet Styleline Deluxe four-door sedan.

Rural Electrification

THE USE OF ELECTRIC POWER for lighting and for running machinery is commonplace in these times and it is the operation of homes and industries throughout the country. Because of the large number of consumers in a small area, people in the cities at one time benefited more from electricity than those in the country districts, but rural electrification has spread rapidly in Canada and a large number of farms now have electric power. In 1948 there were 213,205 farms in Canada served by electricity, and no doubt this number has increased considerably since that time. The use of electricity in the average farm are many. It is valuable for lighting, in addition to its uses in operating appliances both in the home and for the operation of the farm.

Is Used More In The Home

This matter was discussed recently at a meeting of the field men of the Alberta Electric Administration held in Saskatoon. Mr. M. E. Dodds of the Swift Current experimental station, told of a survey which had been made of 87 farms on which electricity was used and he pointed out that in this group, more electrical appliances were being used in the home than for the operation of the farm. These farmers had invested \$65,000 for domestic appliances, and only \$18,500 in productive machinery operated by electricity. Although electricity is of greater use in the home than for the operation of the farm, Mr. Dodds expressed the opinion that many farmers are not making full use of electric power in their farm work. In using electricity for operating separators, food choppers, milking machines and other equipment, the farmer could cut out many chores and increase labor return, the agriculturist pointed out.

Should Pay For Itself

Rural electrification is an important factor in making farm life more attractive and farm work more efficient at a time when rapid industrial expansion in Canada provides more opportunities for those who are dissatisfied on the land. The use of electricity for running domestic appliances should in no way be discouraged for no one would question its value in increasing the comfort, convenience and efficiency of the farm home. At the same time, its use for production should not be neglected. Mr. Dodds pointed out that farm electrification should be made to pay its way, and that it must be used for operating farm machinery as well as in the house. Requirements vary in different sections of the province, and, of course, electricity is of value everywhere and full use should be made of its services, whenever that is possible.

Aged Indian Recalls Riel Rebellion

LEASK, Sask.—Mrs. Suzette Bird, a pipe-smoking Indian woman on the Mistawaks Reserve near here, is reputed to be 106 years old.

Living alone with her granddaughter, growing deaf and speaking very little English, she is one of the last links with Saskatchewan's past. Neighbors say she recalls the Riel Rebellion and other historic incidents.

In the summer Mrs. Bird still walks two miles each Sunday to the Presbyterian Mission and back. In winter she rides in the bottom of a horse-drawn sled box.

Her granddaughter recently verified Mrs. Bird's age by examining records when treaty money was paid last year. It was found that she was 105.

Born Suzette Longneac at Saddle Lake, Sask., she later married Peter Muchashoo whose Indian name translated means "Red Owl." Later, her name was modernized to Bird and in recent years she has been called Widow Bird or more often Nicomee, Cree for Granmie.

ASPIRIN

RELIEVES PAIN AND SORE THROAT DUE TO COLDS

FEEL BETTER FAST!



The sermon went on and on and on. At last the vicar paused and asked, "What more, my friends, can I say?"

From the back of the church came a voice: "Ames."

Two men in a light house saw a small boat being rowed towards it. When it was about half a mile off it began to sink, so one of the men went out to the rescue.

When the rescued man was in the light house he told the minister that he was a good boy but he had saved him because he had come to see them about their income tax.

"You seem to think I'm nothing but a miserable little," shouted the enraged husband.

"Oh, no, dear," soothed his wife, "you're cheerful enough."

"Miracles" was the day school subject, the teacher, a homely spinster, explained them to the best of her ability. Then she asked: "Now, can any of you tell me what is a miracle?"

"One," said his answer promptly. "Please, miss, my mother says if you don't marry the new minister inside three months, I'll be a miracle."

Latest story about Britain's shortages concerns a hostess, pouring tea, who said: "One lump or two?"

Confused Guest: "Forgive me, I had got a shock. For a moment I thought you were a coalman."

2978



HAD A NICE TRIP—Shirley Richards, 12, has a new winter outfit to wear at home. She is on her way after a trip to the Riel Rebellion festival in Toronto. En route to the festival, she lost her luggage, but Easterners came to the rescue and provided her with a new outfit. She captured a second place in addition to the clothes.

Cars Crossing Alberta-B.C. Border Being Stopped

CROWS NEST, B.C.—Cars crossing the Alberta-British Columbia border are being stopped by a three-man British Columbia patrol at the Corbin road cutoff, six miles east of Michel, B.C. The patrol is maintained around the clock.

It was set up as a result of the interprovincial ban on shipments of livestock and fresh meat following the Regina outbreak of foot-and-mouth disease.

Plans based for B.C. are examined for meat. Whenever it is found they are ordered to return to Alberta. Cooked or canned meats may be taken in, but not hams or bacon.

TOURISTS IN 1951 SPENT \$271,000,000 IN CANADA

More tourists came to Canada in 1951 than in any year except 1948, the resources department announced in Ottawa. In a review of the year's tourist activities, the department said visitors from other countries spent a total of \$271,000,000 in Canada. Of this, United States visitors spent \$225,000,000.

"My little boy is very polite," said Brown jovially. "Only the other night he was he pointed out an empty seat to a dear old lady and raced her for it."

"Nep," observed the oldest inhabitant, "folks round these parts don't try to labor very much. Master o' fact, I think the laziest man I ever lived with is right here in this village—name's Will Knott."

"Will Knott?" the listener repeated.

"Yep," replied the O. I. "He's no lazy—he never writes out his name in full—just signs himself 'Wov'!"

At a gathering of blasphe- mous soup, which was split all over one of the divines. The victim jumped up, rattled, went red, and finally blurted out: "Will someone please get in Holy Orders please say something appropriate!"

"Really, Herbert," said Mrs. Newmyer, "I'll put up with your untidiness. I'll tolerate the ash on the carpet. I'll stand for the noise you make in the bathroom. I'll endure your irregular hours—but it's going too far when you try to play my pianos on the gramophone!"

The sermon went on and on and on. At last the vicar paused and asked, "What more, my friends, can I say?"

From the back of the church came a voice: "Ames."

Two men in a light house saw a small boat being rowed towards it. When it was about half a mile off it began to sink, so one of the men went out to the rescue.

When the rescued man was in the light house he told the minister that he was a good boy but he had saved him because he had come to see them about their income tax.

"You seem to think I'm nothing but a miserable little," shouted the enraged husband.

"Oh, no, dear," soothed his wife, "you're cheerful enough."

"Miracles" was the day school subject, the teacher, a homely spinster, explained them to the best of her ability. Then she asked: "Now, can any of you tell me what is a miracle?"

"One," said his answer promptly. "Please, miss, my mother says if you don't marry the new minister inside three months, I'll be a miracle."

Latest story about Britain's shortages concerns a hostess, pouring tea, who said: "One lump or two?"

Confused Guest: "Forgive me, I had got a shock. For a moment I thought you were a coalman."

2978

Scientists Seek New Use For Volcanic Ash

Deposits Exist At Several Points in Saskatchewan

SASKATOON.—University of Saskatchewan scientists are trying to find a way to cash in on ash from volcanoes which erupted in prehistoric times.

From these eruptions great clouds of volcanic dust arose and drifted across the country, settling and sometimes thousands of miles from the scene of the eruption.

The settling dust formed beds up to 30 feet in depth at some places. Volcanic ash deposits exist in Saskatchewan at Rock Glen, St. Victor, Neudach, Dunsmuir and Waldeck.

A number of uses have been found for the volcanic ash. It is a highly technical process of the clarification of vegetable and mineral oils. At present considerable quantities of "activated bentonite," a material closely related to volcanic ash, is imported from the United States for this purpose.

Another use of this type of material is in the preparation of drilling muds, now imported to western Canada in large quantities for the oil search.

University experiments are complete with a third possible use of the volcanic ash—as a "poison" in the making of concrete. Pozzolana is a volcanic ash which is mixed with cement in order to save on the cement, to increase the long-term strength of the concrete and make it less permeable and more resistant to frost waters.

Pozzolans are mainly used in the construction of dams and bridges. If Saskatchewan volcanic ash is found to have a high degree of pozzolanic efficiency, it may be a valuable asset in the construction of bridges. South Saskatchewan river.

However, the tests require long periods, usually several years, to complete.

University experiments are under the direction of Dr. A. B. Van Cleave of the chemistry department and Prof. A. H. Douglas of the college of engineering. Prof. Douglas is doing long-term tests on actual concrete mixes.

Brangus Cattle Are Doing Well On Alberta Farm

Blend of Brahman and Angus Are 300 Pounds Heavier at Maturity

ATLEE, Alta.—Brangus cattle are grazing on the Alberta range near where on the Red Deer river some 60 miles north of Medicine Hat. To young Bruce Dawson his neighbors tell it is interesting experiment and one of three in Canada.

Brangus are a blend of purebred Brahman and purebred Aberdeen-Angus and the aim is to produce an animal with ability to turn sparsely vegetated pasture into more pounds of beef than any other breed.

Three men in Canada are engaged in this cross-breeding. It is being done on a much wider scale in the United States. They are Dawson, James Mitchell of Maple Creek, Sask., who keeps his cattle at Manterleys in the Medicine Hat area, and a breeder in Ontario.

The true Brangus carries three-quarters Brahman blood and five-eighths Aberdeen-Angus blood. They are black in color and hornless.

Compared with other average breeds, the Brangus weighs 50 to 75 pounds more at weaning time, 150 pounds more at two years and up to 300 pounds more at maturity.

Besides having more poundage to improve the pocket book, the Brangus is immune to pink eye and cancer eye. It has several glands. It also has a muscular membrane between the hide and flesh that enables it to dislodge insects and hence is less bothered by flies and mosquitoes.

Dawson obtained his first bulls in 1949 from Clear Creek ranch, Welch, Okla. He started with half bloods but now has 30 quarter-blooded heifers. He now is working on the three-eighths. So far, he says, he has put 100 extra pounds on his Brangus.

Dawson says his animals have wintered well, all outside. As they progress in breeding they change appearance to some extent.

There is a small hump on the shoulder of the Brahman, he said, but on the half-blood it is half-way between the crest and the shoulder. On the quarter-blood it is farther to the front and on the three-eighths it moves back.

SCOTT'S EMULSION

HIGH ENERGY TONIC

Highly recommended by users

Catch colds easily? Get coughs due to colds? This may be due to run-down body. Start taking high energy tonic.

Scott's Emulsion is a natural D & Vitamin tonic—helps maintain resistance against disease. Your favorite tonic has it.

SCOTT'S EMULSION

PEGGY

QUEERY MOTHER, JIMMY WILL BE HERE ANY MINUTE!

MOTHER DOES THIS DRESS LOOK GOOD?

YES, DEAR, YOU LOOK BEAUTIFUL, JUST AS USUAL!

DOWN AND DOWN!

GOMM DAD DID I HAD YOURS READY, MY FATHER!

WHEN ON EARTH?

THEY ARE AWAY!

THEY?

I GOT GOT FOR CHRISTMAS LAST YEAR, PEGGY—FROM NOW!

YOUR RED CROSS

WHAT IS IT DOING?



ARTS and crafts is an instructional programme carried on daily for Veteran patients by qualified Red Cross instructors. The Red Cross has always carried on a wide range of social and educational work of its main responsibilities. Red Cross maintains eight lodges in the province, regular visiting, transportation and also offers overnight accommodation for visiting relatives.

In 28 D.V.A. hospitals and Veterans institutions the Arts and Craft programme is performing a useful function in the treatment services, as well as providing not only a hobby but a means of livelihood as well.

At some 60 D.V.A. hospitals, sanatoria, and convalescent homes the Arts and Craft programme provides regular showings. Red Cross volunteers visit the Veterans at frequent intervals to provide comfort. Emergency assistance, medical aid for needy Canadian Veterans and their dependents are supplied by the Veterans Welfare Service when those in need are not eligible for such assistance under D.V.A. entitlement.

Across Canada, Red Cross operates 75 Outpost Hospitals and Nursing Stations. In our own province you will find several of these isolated havens of mercy ministering to the needs of those requiring medical and nursing aid.

Plans To Complete Electrification Of Manitoba Farms

WINNIPEG.—Present plans of the Manitoba power commission call for the complete electrification of all 45,000 Manitoba farms in just over two years. Provincial Treasurer, Hon. J. G. Turner, acting minister of public utilities, said 27,000 farms have been provided with power through the commission. During the next two years, he said, the commission plans extensions to include 10,000 farms in new areas and to 5,000 farms in areas now served.

Rural electrification during the present fiscal year will include 34 villages, bringing to 410 the total of cities, towns and villages served by the commission.

Mr. Turner said Saskatchewan has only 8,000 electrified farms, Alberta 12,500.

Gift of wheat. Canada recently shipped 10,000,000 worth of wheat to India as a gift under the Colombo plan.

Gift of wheat. Canada recently shipped 10,000,000 worth of wheat to India as a gift under the Colombo plan.

Gift of wheat. Canada recently shipped 10,000,000 worth of wheat to India as a gift under the Colombo plan.

Gift of wheat. Canada recently shipped 10,000,000 worth of wheat to India as a gift under the Colombo plan.

Gift of wheat. Canada recently shipped 10,000,000 worth of wheat to India as a gift under the Colombo plan.

Gift of wheat. Canada recently shipped 10,000,000 worth of wheat to India as a gift under the Colombo plan.

Gift of wheat. Canada recently shipped 10,000,000 worth of wheat to India as a gift under the Colombo plan.

Gift of wheat. Canada recently shipped 10,000,000 worth of wheat to India as a gift under the Colombo plan.

Gift of wheat. Canada recently shipped 10,000,000 worth of wheat to India as a gift under the Colombo plan.

Gift of wheat. Canada recently shipped 10,000,000 worth of wheat to India as a gift under the Colombo plan.

Gift of wheat. Canada recently shipped 10,000,000 worth of wheat to India as a gift under the Colombo plan.

Gift of wheat. Canada recently shipped 10,000,000 worth of wheat to India as a gift under the Colombo plan.

Gift of wheat. Canada recently shipped 10,000,000 worth of wheat to India as a gift under the Colombo plan.

—By Chuck Thurston

EXPOK

CANADA'S FINEST CIGARETTE

MOUSE COP

The New and Better Mouse Killer

No stings, no heat or cold. Kills mice in 10 minutes. No harm to pets or people. Mouse traps are better.

One bottle kills 25 mice.

25

2978

OUR COMPLETE SHORT STORY—

"With Total Disregard For His Own Safety..."

By F. R. JONES

MELVIN BRELL was a complete coward. That was how he became a hero.

Another twenty feet and the little plane would have cleared the ridge, bounding lightly to the west. But the pilot pulled up, hesitated for a moment when he saw the trees, but one wing caught and spilled them down on the mountain. The right wing snapped off, and the aircraft plowed into the underbrush on its side.

Melvin had sat tense and motionless throughout the entire flight, holding tightly to the sides of his seat and keeping his eyes fixed on the pilot's back. Mr. Jamerson, reclined in the seat across from Melvin's, had spent his time peering curiously out of the window and pointing out things below to his secretary.

"Look at that, Brell—there's a farm down there, in the middle of all these woods."

But after one horrified glance Melvin kept his eyes strident ahead and tried to pretend he was on a bus, train, anywhere except a thousand feet in the air. When they ran into the fog, strangely enough he felt better. There was nothing to see and it was almost like being on a train going through a tunnel. It was just when he began to feel the trip might not be so bad, after all, that they crashed.

Melvin started screaming as the machine went over, and he was still screaming when it stopped sliding. Suddenly he realized that everything was quiet and he was still alive. Simultaneously his imagination flashed before him a picture of the about of flame which he knew could follow a plane crash.

"Let me out of here!" He jerked feverishly at his safety belt, and scrambled through it. He was still alive. The pilot lay unconscious, caught in the controls. Mr. Jamerson slumped motionless against the side with his legs twisted awkwardly under him.

Slumping down into the powdery snow, Melvin Brell started to run. It was getting dark under the trees, and the underbrush was thick. His topcoat belted down, catching on bushes and the low dead branches of trees. He jerked it free and ran on, ex-

pecting at any second the tremendous blast and searing flame from the exploding gas tank.

It was not until he was completely winded, so that he fell and lay in the snow without feeling its coldness, that any thoughts pushed themselves through the panic in his mind. Looking around, he could see only the trees, the underbrush and the snow. The only sound was that of the wind, blowing the darkness across the ridge. He listened closely, but there was no noise of crackling flames nor the boom of an explosion. When his breath returned he stood up. Perhaps the plane hadn't caught fire after all. He would go back and see. He had a momentary hope that either the pilot or Mr. Jamerson was still alive—so that he wouldn't have to be alone during the night. He started back slowly, picking his way, to where the plane lay. He had no realization of how far he had run in those few terrified minutes, nor of the change in direction his feet had taken from the slope of the ground. The thought of following his own footsteps back in the snow never occurred to him.

Expecting to reach the plane any day, he kept on. He started back slowly, picking his way, to where the plane lay. He had no realization of how far he had run in those few terrified minutes, nor of the change in direction his feet had taken from the slope of the ground. The thought of following his own footsteps back in the snow never occurred to him.

Expecting to reach the plane any day, he kept on. He started back slowly, picking his way, to where the plane lay. He had no realization of how far he had run in those few terrified minutes, nor of the change in direction his feet had taken from the slope of the ground. The thought of following his own footsteps back in the snow never occurred to him.

Hours later, when he broke out from the darkness of the woods onto the white sheet of a snow-covered field, the farmhouse stood outlined by the pre-dawn light. He knew he had been a queer sight, lying on the steps and waiting feebly at the door. His coat was strewn by the bushes and mags, his hands and face were covered with a network of cuts and scratches and blackened by a mixture of dirt, bark and blood. He had covered fifteen miles, and before they opened the door he had passed out.

When he opened his eyes to see the anxious faces of the farmer and his wife, at first he was puzzled by their questions. What had happened? He could only remember the crash, the moving shapes, the panic. Then he slowly, it came back to him, though it had happened years ago.

"Plane crash," he said. "In the woods."

"Where?" they asked.

He waved vaguely. "Back there."

The farmer glanced at his wife. "We can follow his tracks. Wake up the sheriff. He turned back to Melvin. "How many others?"

"Two."

They got Melvin into bed, gave him some hot coffee, and he slept until four that afternoon. Long before that the rescue party had reached the plane.

The two men were silent, huddled together the pilot unconscious and now delirious. Mr. Jamerson had managed, in spite of his broken leg, to get out and start a fire. But it had been impossible to get the pilot out, for he dragged him back from the controls and, wrapping his coat around both of them, spent the night inside the wreckage cabin.

The doctor said neither of them could have survived much longer, and that was a great deal in the papers about the terrible risks Melvin had taken to bring aid to his companions before there was too late. There was even talk of giving him a medal.

When Mr. Jamerson recovered he showed his gratitude to the hero with a substantial check. But, perhaps because he never fully lost consciousness in those terrible moments, he also fired him.

(Copyright Western Newspaper Syndicate)

ORIGIN OF WEDDING RINGS
Wedding rings came into use in the days when men shackled and enslaved their women. The wedding rings were used as a symbol of this shackling.

The mountains of central California usually have the heaviest snowfalls in the U.S.



Western Briefs

Celebrates 101st Birthday
NEILBURG, Sask.—George Hinch has just celebrated his 101st birthday here. His only comment was: "Not very many reach this age."

To Celebrate 50th Anniversary
REGINA.—An act to provide for the celebration in 1905 of the 50th anniversary of Saskatchewan's establishment as a province has been given first reading in the Provincial Legislature.

Planning Early
ROSE VALLEY, Sask.—The Sports committee has made arrangements for the biggest ever sports day to be held at Rose Valley on July 8. Horse racing will be one of the major features.

May Get Gas Service
WETURN, Sask.—There is a possibility that the city of Weturn may be included in those cities to be serviced with natural gas, according to a letter Mayor F. C. Kraghman has received from Minister of Public Works J. A. Darling. According to the letter, read at council meeting, there is a strong possibility that a natural gas pipeline will be constructed in the area within the next few months.

Elk Do Damage to Crops
COCKBURN, Sask.—Farmers claim considerable damage was done to crops in this district by elk. The animals wandered out of the protected area of the Prince Albert National Park.

Famine Hits Deer
WINNIPEG.—Malnutrition among deer in certain areas of Manitoba is alarming the game and fisheries branch. C. W. Mahoney, said malnutrition is caused by overpopulation in certain feeding districts. Other districts are underpopulated. Mines and natural resources department seeks funds to survey the affected areas.

Oil Right Sales
In Alberta Earn Indians \$12,482
OTTAWA.—Petroleum and natural gas prospecting rights on four Indian reserves in northern Alberta and on four parcels of land in the Pelican reserve near Lethbridge, have been awarded for a year to bidders from Calgary, Winnipeg, Hamilton and Detroit.

The Indian affairs branch announced that land funds of the 600-member Pelican Indian band were enriched by \$12,482 as four parcels of land totalling 37,766 acres were sold.

LAND OF LAKES
Three thousand have been mapped in a 6,000-square mile area south of Lake Winnipeg.

HOW TO RELIEVE CROUPY COUGH
Rub ointment into neck and chest. Keep warm. Rub with warm oil. At drug stores for 85 cents.

DR. THOMAS' ELECTRIC OIL

THE TILLERS
GOSH, HAD YOU WONDERFUL MY HUSBAND? I'VE BEEN A TILLER!
WELL, YOU'VE BEEN A TILLER!
GUESS I'VE WON MY BUT, FOR SOMETHING, I'VE BEEN A TILLER!
SHE DID THAT SHOWN ME THE WAY AS YOU!

ANNE ADAMS PATTERN DEPT.
Winnipeg Newspaper Union, 48 Front Street W., Toronto.

THE TILLERS
GOSH, HAD YOU WONDERFUL MY HUSBAND? I'VE BEEN A TILLER!
WELL, YOU'VE BEEN A TILLER!
GUESS I'VE WON MY BUT, FOR SOMETHING, I'VE BEEN A TILLER!
SHE DID THAT SHOWN ME THE WAY AS YOU!

ANNE ADAMS PATTERN DEPT.
Winnipeg Newspaper Union, 48 Front Street W., Toronto.

THE TILLERS
GOSH, HAD YOU WONDERFUL MY HUSBAND? I'VE BEEN A TILLER!
WELL, YOU'VE BEEN A TILLER!
GUESS I'VE WON MY BUT, FOR SOMETHING, I'VE BEEN A TILLER!
SHE DID THAT SHOWN ME THE WAY AS YOU!

ANNE ADAMS PATTERN DEPT.
Winnipeg Newspaper Union, 48 Front Street W., Toronto.

THE TILLERS
GOSH, HAD YOU WONDERFUL MY HUSBAND? I'VE BEEN A TILLER!
WELL, YOU'VE BEEN A TILLER!
GUESS I'VE WON MY BUT, FOR SOMETHING, I'VE BEEN A TILLER!
SHE DID THAT SHOWN ME THE WAY AS YOU!

ANNE ADAMS PATTERN DEPT.
Winnipeg Newspaper Union, 48 Front Street W., Toronto.

THE TILLERS
GOSH, HAD YOU WONDERFUL MY HUSBAND? I'VE BEEN A TILLER!
WELL, YOU'VE BEEN A TILLER!
GUESS I'VE WON MY BUT, FOR SOMETHING, I'VE BEEN A TILLER!
SHE DID THAT SHOWN ME THE WAY AS YOU!

ANNE ADAMS PATTERN DEPT.
Winnipeg Newspaper Union, 48 Front Street W., Toronto.

THE TILLERS
GOSH, HAD YOU WONDERFUL MY HUSBAND? I'VE BEEN A TILLER!
WELL, YOU'VE BEEN A TILLER!
GUESS I'VE WON MY BUT, FOR SOMETHING, I'VE BEEN A TILLER!
SHE DID THAT SHOWN ME THE WAY AS YOU!

ANNE ADAMS PATTERN DEPT.
Winnipeg Newspaper Union, 48 Front Street W., Toronto.

Edmonton escaped a major disaster by only a few moments when this chartered U.S. air force transport crashed on a city street. The plane, chartered by Eldorado Mines, was piloted to a belly landing shortly after take-off. Had the pilot attempted to fly to safety, the plane would have crashed into the heart of the city. No one was injured as the plane came to a stop a few yards from a row of houses. Criticism of safety rules for military aircraft has been voiced to Ottawa by Edmonton city council after investigation of the accident.



Don't Have To Milk, Feed Fish, Especially on Sundays

OTTAWA.—A prairie farmer told a Maritime fisherman he's lucky he doesn't milk and feed the fish once he catches them.

If he did, said Robert Fair (S.C., Battle River), the fisherman would work 365 days of the year, as does every good farmer, milking and feeding his cows.

The Alberta farmer directed his remarks at A. Wesley Stuart (L., Charlotte), who told the Commons that the Atlantic-coast fisherman works 52 weeks a year while the farmer—so he had heard—spends half the year basking in Florida sunshine.

That sunshine business, Mr. Fair said, is a joke. Cows must be milked and fed every day, including Sundays. Fish don't.

Do You Know That...
That Canada is the third largest nation in the world. We consume \$1 billion worth a year. Sixty out of every hundred people drink tea at lunch. 64 at dinner, but only 25 at breakfast.

Crusty, Crunchy DINNER ROLLS

They're really tasty—and so trouble it to make, with new Fleischmann's Fast Rising Yeast! Give you fast action—no dough—no kneading—no bother of old time perishable yeast. Makes 100 rolls. Keeps full strength without refrigeration!

CRUSTY DINNER ROLLS

Measure into a large bowl 1 1/2 cups lukewarm water, 1 egg, granulated sugar, salt, yeast, 1/2 cup shortening, Knead in lightly-browned butter, salt, smooth and elastic. Place in greased bowl. Cover with a damp cloth and set in warm place, free from draft. Let rise until doubled in bulk. Punch down dough in bowl, fold over and let rise until doubled in bulk. Turn out on lightly-oiled board and divide into 24 equal portions, shape each piece into a long roll about 1 1/2 in diameter. Cover with a damp cloth and let rise 15 mins. Using a round sharp knife, cut dough into 2 1/2 length and place, well apart, on ungreased baking sheet. Sprinkle tops with coarse salt and let rise, uncovered, for 15 mins. Brush with cold water and let rise the next 15 mins. Meanwhile, heat a broil-oven pan of hot water in the oven and preheat in the oven for 10 mins. Remove pan of water from oven and bake the rolls in broil-oven until golden brown, brushing them with cold water and preheated pan of water. Remove baked rolls from the oven. Yield—18 rolls.

MEASURE INTO A LARGE BOWL
1 1/2 cups lukewarm water, 1 egg, granulated sugar, salt, yeast, 1/2 cup shortening, Knead in lightly-browned butter, salt, smooth and elastic. Place in greased bowl. Cover with a damp cloth and set in warm place, free from draft. Let rise until doubled in bulk. Punch down dough in bowl, fold over and let rise until doubled in bulk. Turn out on lightly-oiled board and divide into 24 equal portions, shape each piece into a long roll about 1 1/2 in diameter. Cover with a damp cloth and let rise 15 mins. Using a round sharp knife, cut dough into 2 1/2 length and place, well apart, on ungreased baking sheet. Sprinkle tops with coarse salt and let rise, uncovered, for 15 mins. Brush with cold water and let rise the next 15 mins. Meanwhile, heat a broil-oven pan of hot water in the oven and preheat in the oven for 10 mins. Remove pan of water from oven and bake the rolls in broil-oven until golden brown, brushing them with cold water and preheated pan of water. Remove baked rolls from the oven. Yield—18 rolls.

MEASURE INTO A LARGE BOWL
1 1/2 cups lukewarm water, 1 egg, granulated sugar, salt, yeast, 1/2 cup shortening, Knead in lightly-browned butter, salt, smooth and elastic. Place in greased bowl. Cover with a damp cloth and set in warm place, free from draft. Let rise until doubled in bulk. Punch down dough in bowl, fold over and let rise until doubled in bulk. Turn out on lightly-oiled board and divide into 24 equal portions, shape each piece into a long roll about 1 1/2 in diameter. Cover with a damp cloth and let rise 15 mins. Using a round sharp knife, cut dough into 2 1/2 length and place, well apart, on ungreased baking sheet. Sprinkle tops with coarse salt and let rise, uncovered, for 15 mins. Brush with cold water and let rise the next 15 mins. Meanwhile, heat a broil-oven pan of hot water in the oven and preheat in the oven for 10 mins. Remove pan of water from oven and bake the rolls in broil-oven until golden brown, brushing them with cold water and preheated pan of water. Remove baked rolls from the oven. Yield—18 rolls.

MEASURE INTO A LARGE BOWL
1 1/2 cups lukewarm water, 1 egg, granulated sugar, salt, yeast, 1/2 cup shortening, Knead in lightly-browned butter, salt, smooth and elastic. Place in greased bowl. Cover with a damp cloth and set in warm place, free from draft. Let rise until doubled in bulk. Punch down dough in bowl, fold over and let rise until doubled in bulk. Turn out on lightly-oiled board and divide into 24 equal portions, shape each piece into a long roll about 1 1/2 in diameter. Cover with a damp cloth and let rise 15 mins. Using a round sharp knife, cut dough into 2 1/2 length and place, well apart, on ungreased baking sheet. Sprinkle tops with coarse salt and let rise, uncovered, for 15 mins. Brush with cold water and let rise the next 15 mins. Meanwhile, heat a broil-oven pan of hot water in the oven and preheat in the oven for 10 mins. Remove pan of water from oven and bake the rolls in broil-oven until golden brown, brushing them with cold water and preheated pan of water. Remove baked rolls from the oven. Yield—18 rolls.

MEASURE INTO A LARGE BOWL
1 1/2 cups lukewarm water, 1 egg, granulated sugar, salt, yeast, 1/2 cup shortening, Knead in lightly-browned butter, salt, smooth and elastic. Place in greased bowl. Cover with a damp cloth and set in warm place, free from draft. Let rise until doubled in bulk. Punch down dough in bowl, fold over and let rise until doubled in bulk. Turn out on lightly-oiled board and divide into 24 equal portions, shape each piece into a long roll about 1 1/2 in diameter. Cover with a damp cloth and let rise 15 mins. Using a round sharp knife, cut dough into 2 1/2 length and place, well apart, on ungreased baking sheet. Sprinkle tops with coarse salt and let rise, uncovered, for 15 mins. Brush with cold water and let rise the next 15 mins. Meanwhile, heat a broil-oven pan of hot water in the oven and preheat in the oven for 10 mins. Remove pan of water from oven and bake the rolls in broil-oven until golden brown, brushing them with cold water and preheated pan of water. Remove baked rolls from the oven. Yield—18 rolls.

MEASURE INTO A LARGE BOWL
1 1/2 cups lukewarm water, 1 egg, granulated sugar, salt, yeast, 1/2 cup shortening, Knead in lightly-browned butter, salt, smooth and elastic. Place in greased bowl. Cover with a damp cloth and set in warm place, free from draft. Let rise until doubled in bulk. Punch down dough in bowl, fold over and let rise until doubled in bulk. Turn out on lightly-oiled board and divide into 24 equal portions, shape each piece into a long roll about 1 1/2 in diameter. Cover with a damp cloth and let rise 15 mins. Using a round sharp knife, cut dough into 2 1/2 length and place, well apart, on ungreased baking sheet. Sprinkle tops with coarse salt and let rise, uncovered, for 15 mins. Brush with cold water and let rise the next 15 mins. Meanwhile, heat a broil-oven pan of hot water in the oven and preheat in the oven for 10 mins. Remove pan of water from oven and bake the rolls in broil-oven until golden brown, brushing them with cold water and preheated pan of water. Remove baked rolls from the oven. Yield—18 rolls.

MEASURE INTO A LARGE BOWL
1 1/2 cups lukewarm water, 1 egg, granulated sugar, salt, yeast, 1/2 cup shortening, Knead in lightly-browned butter, salt, smooth and elastic. Place in greased bowl. Cover with a damp cloth and set in warm place, free from draft. Let rise until doubled in bulk. Punch down dough in bowl, fold over and let rise until doubled in bulk. Turn out on lightly-oiled board and divide into 24 equal portions, shape each piece into a long roll about 1 1/2 in diameter. Cover with a damp cloth and let rise 15 mins. Using a round sharp knife, cut dough into 2 1/2 length and place, well apart, on ungreased baking sheet. Sprinkle tops with coarse salt and let rise, uncovered, for 15 mins. Brush with cold water and let rise the next 15 mins. Meanwhile, heat a broil-oven pan of hot water in the oven and preheat in the oven for 10 mins. Remove pan of water from oven and bake the rolls in broil-oven until golden brown, brushing them with cold water and preheated pan of water. Remove baked rolls from the oven. Yield—18 rolls.

MEASURE INTO A LARGE BOWL
1 1/2 cups lukewarm water, 1 egg, granulated sugar, salt, yeast, 1/2 cup shortening, Knead in lightly-browned butter, salt, smooth and elastic. Place in greased bowl. Cover with a damp cloth and set in warm place, free from draft. Let rise until doubled in bulk. Punch down dough in bowl, fold over and let rise until doubled in bulk. Turn out on lightly-oiled board and divide into 24 equal portions, shape each piece into a long roll about 1 1/2 in diameter. Cover with a damp cloth and let rise 15 mins. Using a round sharp knife, cut dough into 2 1/2 length and place, well apart, on ungreased baking sheet. Sprinkle tops with coarse salt and let rise, uncovered, for 15 mins. Brush with cold water and let rise the next 15 mins. Meanwhile, heat a broil-oven pan of hot water in the oven and preheat in the oven for 10 mins. Remove pan of water from oven and bake the rolls in broil-oven until golden brown, brushing them with cold water and preheated pan of water. Remove baked rolls from the oven. Yield—18 rolls.

MEASURE INTO A LARGE BOWL
1 1/2 cups lukewarm water, 1 egg, granulated sugar, salt, yeast, 1/2 cup shortening, Knead in lightly-browned butter, salt, smooth and elastic. Place in greased bowl. Cover with a damp cloth and set in warm place, free from draft. Let rise until doubled in bulk. Punch down dough in bowl, fold over and let rise until doubled in bulk. Turn out on lightly-oiled board and divide into 24 equal portions, shape each piece into a long roll about 1 1/2 in diameter. Cover with a damp cloth and let rise 15 mins. Using a round sharp knife, cut dough into 2 1/2 length and place, well apart, on ungreased baking sheet. Sprinkle tops with coarse salt and let rise, uncovered, for 15 mins. Brush with cold water and let rise the next 15 mins. Meanwhile, heat a broil-oven pan of hot water in the oven and preheat in the oven for 10 mins. Remove pan of water from oven and bake the rolls in broil-oven until golden brown, brushing them with cold water and preheated pan of water. Remove baked rolls from the oven. Yield—18 rolls.

MEASURE INTO A LARGE BOWL
1 1/2 cups lukewarm water, 1 egg, granulated sugar, salt, yeast, 1/2 cup shortening, Knead in lightly-browned butter, salt, smooth and elastic. Place in greased bowl. Cover with a damp cloth and set in warm place, free from draft. Let rise until doubled in bulk. Punch down dough in bowl, fold over and let rise until doubled in bulk. Turn out on lightly-oiled board and divide into 24 equal portions, shape each piece into a long roll about 1 1/2 in diameter. Cover with a damp cloth and let rise 15 mins. Using a round sharp knife, cut dough into 2 1/2 length and place, well apart, on ungreased baking sheet. Sprinkle tops with coarse salt and let rise, uncovered, for 15 mins. Brush with cold water and let rise the next 15 mins. Meanwhile, heat a broil-oven pan of hot water in the oven and preheat in the oven for 10 mins. Remove pan of water from oven and bake the rolls in broil-oven until golden brown, brushing them with cold water and preheated pan of water. Remove baked rolls from the oven. Yield—18 rolls.

MEASURE INTO A LARGE BOWL
1 1/2 cups lukewarm water, 1 egg, granulated sugar, salt, yeast, 1/2 cup shortening, Knead in lightly-browned butter, salt, smooth and elastic. Place in greased bowl. Cover with a damp cloth and set in warm place, free from draft. Let rise until doubled in bulk. Punch down dough in bowl, fold over and let rise until doubled in bulk. Turn out on lightly-oiled board and divide into 24 equal portions, shape each piece into a long roll about 1 1/2 in diameter. Cover with a damp cloth and let rise 15 mins. Using a round sharp knife, cut dough into 2 1/2 length and place, well apart, on ungreased baking sheet. Sprinkle tops with coarse salt and let rise, uncovered, for 15 mins. Brush with cold water and let rise the next 15 mins. Meanwhile, heat a broil-oven pan of hot water in the oven and preheat in the oven for 10 mins. Remove pan of water from oven and bake the rolls in broil-oven until golden brown, brushing them with cold water and preheated pan of water. Remove baked rolls from the oven. Yield—18 rolls.

MEASURE INTO A LARGE BOWL
1 1/2 cups lukewarm water, 1 egg, granulated sugar, salt, yeast, 1/2 cup shortening, Knead in lightly-browned butter, salt, smooth and elastic. Place in greased bowl. Cover with a damp cloth and set in warm place, free from draft. Let rise until doubled in bulk. Punch down dough in bowl, fold over and let rise until doubled in bulk. Turn out on lightly-oiled board and divide into 24 equal portions, shape each piece into a long roll about 1 1/2 in diameter. Cover with a damp cloth and let rise 15 mins. Using a round sharp knife, cut dough into 2 1/2 length and place, well apart, on ungreased baking sheet. Sprinkle tops with coarse salt and let rise, uncovered, for 15 mins. Brush with cold water and let rise the next 15 mins. Meanwhile, heat a broil-oven pan of hot water in the oven and preheat in the oven for 10 mins. Remove pan of water from oven and bake the rolls in broil-oven until golden brown, brushing them with cold water and preheated pan of water. Remove baked rolls from the oven. Yield—18 rolls.

MEASURE INTO A LARGE BOWL
1 1/2 cups lukewarm water, 1 egg, granulated sugar, salt, yeast, 1/2 cup shortening, Knead in lightly-browned butter, salt, smooth and elastic. Place in greased bowl. Cover with a damp cloth and set in warm place, free from draft. Let rise until doubled in bulk. Punch down dough in bowl, fold over and let rise until doubled in bulk. Turn out on lightly-oiled board and divide into 24 equal portions, shape each piece into a long roll about 1 1/2 in diameter. Cover with a damp cloth and let rise 15 mins. Using a round sharp knife, cut dough into 2 1/2 length and place, well apart, on ungreased baking sheet. Sprinkle tops with coarse salt and let rise, uncovered, for 15 mins. Brush with cold water and let rise the next 15 mins. Meanwhile, heat a broil-oven pan of hot water in the oven and preheat in the oven for 10 mins. Remove pan of water from oven and bake the rolls in broil-oven until golden brown, brushing them with cold water and preheated pan of water. Remove baked rolls from the oven. Yield—18 rolls.

MEASURE INTO A LARGE BOWL
1 1/2 cups lukewarm water, 1 egg, granulated sugar, salt, yeast, 1/2 cup shortening, Knead in lightly-browned butter, salt, smooth and elastic. Place in greased bowl. Cover with a damp cloth and set in warm place, free from draft. Let rise until doubled in bulk. Punch down dough in bowl, fold over and let rise until doubled in bulk. Turn out on lightly-oiled board and divide into 24 equal portions, shape each piece into a long roll about 1 1/2 in diameter. Cover with a damp cloth and let rise 15 mins. Using a round sharp knife, cut dough into 2 1/2 length and place, well apart, on ungreased baking sheet. Sprinkle tops with coarse salt and let rise, uncovered, for 15 mins. Brush with cold water and let rise the next 15 mins. Meanwhile, heat a broil-oven pan of hot water in the oven and preheat in the oven for 10 mins. Remove pan of water from oven and bake the rolls in broil-oven until golden brown, brushing them with cold water and preheated pan of water. Remove baked rolls from the oven. Yield—18 rolls.

MEASURE INTO A LARGE BOWL
1 1/2 cups lukewarm water, 1 egg, granulated sugar, salt, yeast, 1/2 cup shortening, Knead in lightly-browned butter, salt, smooth and elastic. Place in greased bowl. Cover with a damp cloth and set in warm place, free from draft. Let rise until doubled in bulk. Punch down dough in bowl, fold over and let rise until doubled in bulk. Turn out on lightly-oiled board and divide into 24 equal portions, shape each piece into a long roll about 1 1/2 in diameter. Cover with a damp cloth and let rise 15 mins. Using a round sharp knife, cut dough into 2 1/2 length and place, well apart, on ungreased baking sheet. Sprinkle tops with coarse salt and let rise, uncovered, for 15 mins. Brush with cold water and let rise the next 15 mins. Meanwhile, heat a broil-oven pan of hot water in the oven and preheat in the oven for 10 mins. Remove pan of water from oven and bake the rolls in broil-oven until golden brown, brushing them with cold water and preheated pan of water. Remove baked rolls from the oven. Yield—18 rolls.

MEASURE INTO A LARGE BOWL
1 1/2 cups lukewarm water, 1 egg, granulated sugar, salt, yeast, 1/2 cup shortening, Knead in lightly-browned butter, salt, smooth and elastic. Place in greased bowl. Cover with a damp cloth and set in warm place, free from draft. Let rise until doubled in bulk. Punch down dough in bowl, fold over and let rise until doubled in bulk. Turn out on lightly-oiled board and divide into 24 equal portions, shape each piece into a long roll about 1 1/2 in diameter. Cover with a damp cloth and let rise 15 mins. Using a round sharp knife, cut dough into 2 1/2 length and place, well apart, on ungreased baking sheet. Sprinkle tops with coarse salt and let rise, uncovered, for 15 mins. Brush with cold water and let rise the next 15 mins. Meanwhile, heat a broil-oven pan of hot water in the oven and preheat in the oven for 10 mins. Remove pan of water from oven and bake the rolls in broil-oven until golden brown, brushing them with cold water and preheated pan of water. Remove baked rolls from the oven. Yield—18 rolls.

MEASURE INTO A LARGE BOWL
1 1/2 cups lukewarm water, 1 egg, granulated sugar, salt, yeast, 1/2 cup shortening, Knead in lightly-browned butter, salt, smooth and elastic. Place in greased bowl. Cover with a damp cloth and set in warm place, free from draft. Let rise until doubled in bulk. Punch down dough in bowl, fold over and let rise until doubled in bulk. Turn out on lightly-oiled board and divide into 24 equal portions, shape each piece into a long roll about 1 1/2 in diameter. Cover with a damp cloth and let rise 15 mins. Using a round sharp knife, cut dough into 2 1/2 length and place, well apart, on ungreased baking sheet. Sprinkle tops with coarse salt and let rise, uncovered, for 15 mins. Brush with cold water and let rise the next 15 mins. Meanwhile, heat a broil-oven pan of hot water in the oven and preheat in the oven for 10 mins. Remove pan of water from oven and bake the rolls in broil-oven until golden brown, brushing them with cold water and preheated pan of water. Remove baked rolls from the oven. Yield—18 rolls.

MEASURE INTO A LARGE BOWL
1 1/2 cups lukewarm water, 1 egg, granulated sugar, salt, yeast, 1/2 cup shortening, Knead in lightly-browned butter, salt, smooth and elastic. Place in greased bowl. Cover with a damp cloth and set in warm place, free from draft. Let rise until doubled in bulk. Punch down dough in bowl, fold over and let rise until doubled in bulk. Turn out on lightly-oiled board and divide into 24 equal portions, shape each piece into a long roll about 1 1/2 in diameter. Cover with a damp cloth and let rise 15 mins. Using a round sharp knife, cut dough into 2 1/2 length and place, well apart, on ungreased baking sheet. Sprinkle tops with coarse salt and let rise, uncovered, for 15 mins. Brush with cold water and let rise the next 15 mins. Meanwhile, heat a broil-oven pan of hot water in the oven and preheat in the oven for 10 mins. Remove pan of water from oven and bake the rolls in broil-oven until golden brown, brushing them with cold water and preheated pan of water. Remove baked rolls from the oven. Yield—18 rolls.

MEASURE INTO A LARGE BOWL
1 1/2 cups lukewarm water, 1 egg, granulated sugar, salt, yeast, 1/2 cup shortening, Knead in lightly-browned butter, salt, smooth and elastic. Place in greased bowl. Cover with a damp cloth and set in warm place, free from draft. Let rise until doubled in bulk. Punch down dough in bowl, fold over and let rise until doubled in bulk. Turn out on lightly-oiled board and divide into 24 equal portions, shape each piece into a long roll about 1 1/2 in diameter. Cover with a damp cloth and let rise 15 mins. Using a round sharp knife, cut dough into 2 1/2 length and place, well apart, on ungreased baking sheet. Sprinkle tops with coarse salt and let rise, uncovered, for 15 mins. Brush with cold water and let rise the next 15 mins. Meanwhile, heat a broil-oven pan of hot water in the oven and preheat in the oven for 10 mins. Remove pan of water from oven and bake the rolls in broil-oven until golden brown, brushing them with cold water and preheated pan of water. Remove baked rolls from the oven. Yield—18 rolls.

Predicts Less Cutworm Infestation

Severity Is Expected To Be Reduced Due To Cold And Wet Fall

The infestation of pole western cutworms will probably be less severe this coming season, the Dominion experimental station, Swift Current, said in its weekly letter.

The cutworm moth survey conducted during the egg-laying period last August and September by the field crop insect laboratories at Saskatoon and Lethbridge, showed that pole western cutworm moths were as numerous throughout west central and southwest Saskatchewan as in the previous season.

This would indicate that an infestation similar in severity and extent could be expected. However, the severity is expected to be reduced due to the cold, wet fall.

Summer-fallow fields which were not disturbed by tillage or livestock last fall from Aug. 20 to Sept. 15, 10 days later, no indications can be detected either by starvation control of the young larvae or by chemical means.

For starvation, first cultivation in the spring should be delayed until weeds are up to two inches high. The field should be then thoroughly cultivated and seeded about 10 days later.

Moderate control can be obtained by spraying with Dieldrin or dieldane emulsion at the rate of 15 pounds an acre. This method of control is rather costly. If the fields are seeded about 10 days later, the fields which have been destroyed by cutworms can usually be reseeded immediately.

The Canadian National Institute for the Blind was founded in 1918.

PLAY CRIBbage?
There's a new sensational cribbage game just out. For free details, write to: DICK SLEEMAN, Room 101, 101 Front Street, Toronto 1, Ont. (Tell your friends)

Crusty, Crunchy DINNER ROLLS

They're really tasty—and so trouble it to make, with new Fleischmann's Fast Rising Yeast! Give you fast action—no

